

HORTICULTURE



BUDDING PEACHES.

W. T. Macom, Horticulturist of Canada, Tells How Work is Done.

Budding of peach trees is best performed when there is still sufficient sap beneath the bark to permit the latter being easily raised with a knife. On the other hand, if the work is done when the tree is still growing vigorously the bud is liable to be "drowned out," or, in other words, forced out by reason of too much sap and growth of the stock. The stock which is to receive the bud should be at least three-eighths of an inch in diameter near the ground. Peaches are usually budded on stocks which have grown from the stone the same year. The lower leaves are rubbed off to a height of five or six inches to enable the budder to work more freely. A perpendicular cut is now made in the stock



The Art of Budding.

as near the ground as possible from an inch to an inch and a half long, and preferably on the north side of the tree, as the bud will not be so readily dried out by the sun on that side. The cut should only extend through the bark. Another cut should now be made across the top of the perpendicular one. The two cuts when made will appear in the form of letter T.

The buds are cut from well-developed shoots of the current season's growth of the variety it is desired to propagate. The best developed buds are chosen which will be found about the middle of the shoot or "stick." Before the buds are removed the leaves should be cut off the shoots; a piece of the petiole or leaf stem is left, however, by which the bud may be handled after it is removed. A very sharp, thin bladed knife is necessary in removing the bud. Knives are especially made for this purpose. The bud is cut off the shoot downwards or upwards, whichever is more convenient, the general practice, however, is to cut upwards. The length of the piece removed with the bud should be about one inch long, and the cut surface smooth. It should be quite thin, as but little of the wood is taken with the bud. The buds or twigs should be kept where they will not dry out while the work of budding is going on, preferably in water or a piece of wet sacking. The bud is inserted under the bark by raising the latter with the blade of the knife or the part of the budding knife made for that purpose. The bud is then pushed down and under the bark with the fingers, and finally the piece of leaf stalk which was left when it was removed from the twig is pressed with the blade of the knife to bring the bud into proper position. The bark on each side of the bud, which should now be under the bark of the stock, will hold it in position. In order to bring the bud and stock into close contact and prevent the former from drying up before the union takes place, they should be tied tightly together with raffia or some soft string, taking care not to cover the bud with it. The bud should unite with the stock in two or three weeks, and after that time the string should be cut, as otherwise the bud may be injured. If the proper season has been chosen for the work the bud should remain dormant until the spring. If it starts in the autumn it may be killed during the winter. In the following spring the stock should be cut off just above the bud, which will cause all the strength of the stock to be directed into the bud and produce rapid growth, three feet not being an exceptional growth for the first season. The above directions apply to other tree fruits, such as apple, pear, plum and cherry, except that the stocks for them are usually two years old.

GARDEN AND ORCHARD.

Keep weeds out of the strawberry beds and cut off all surplus runners. An acre of blackberries has been known to produce 10,000 quarts. The average yield is 3,158 quarts or about 98 bushels.

Often we can save a fruit tree that is inclined to split at the crotch by putting a good stout bolt through, with washers at either end.

Summer or early fall spraying with one pound of whale-oil soap dissolved in five or six gallons of water, may help to hold the San Jose scale lice in check until late fall or early spring applications of the lime-sulphur mixture can be made.

SUCCESS WITH "PICKUP" MEAL.

Houskeeper Tells How Emergency Was Met and Overcome.

I had a minister and wife call one afternoon from out of town, and I urged them to stay to tea, says a writer in an eastern journal. At the same time my mind ran through my larder, and this is what I found: Four tomatoes, four peaches, one raised biscuit, the end of a loaf of bread an inch thick, some bones I had boiled that came from a beef roast, to make a thin soup, one cup milk, three ounces of hard cheese, and this is the result: The tomatoes I put in the soup with an onion and a little celery seed, salt and pepper. Afterward I thickened it a little. The peaches I made a peach apicola of, layer of tapioca, sugar, layer of peaches, three-quarters cup sugar, little salt and water to nearly cover. Bake an hour. To be eaten with cream. The bread I cut up and soaked in the milk on the stove until soft. Beat two eggs separately, cut up the cheese and add also little salt, pepper and mustard, also eggs. Beat in yolks, fold in the whites and bake in a hot oven 30 minutes. Serve as a ramikin or soufflé. For want of croutons for the soup I heated common crackers to eat with the soup, which we ate first. My ramikins were a beautiful golden brown and raised away to the top of the dish and were as light as a feather. The pudding, eaten with cream, was very nice, also a cup of tea, and were as light as a feather. The pudding, eaten with cream, was very nice, also a cup of tea, and I am sure they thought, by what they said, they had had a special treat.

FRUIT SERVED WITH RICE.

Two Delicious Dishes That Are Popular with the French.

The French like to use fruit with rice. Plums in rice border: Cook the rice in milk until tender and quite dry, adding a pinch of salt when it is half done. Make it rather sweet with powdered sugar and pour into a border mold to set. When ready to serve turn it out carefully and fill the center with very rich stewed plums. Pour a little of the syrup over the plums. The stones should be removed from the fruit and the kernels simmered ten minutes in a little thin syrup and then mixed with the fruit.

Canned pineapple will do for this recipe if there are no tender, ripe ones on hand: Cut one-half cup of celery and one tablespoon of pepper in small pieces and mix with one cup of shredded pineapple. Add one tablespoon of nuts, mix with mayonnaise, and when very cold serve on curly lettuce leaves or in apple, shaddock or orange cups.

The Use of Soda.

Soda should be measured as accurately as if it were a potent drug, and never used except in combination with an acid. Even then, lean to the side of mercy in measuring. One even teaspoonful of soda to two rounded teaspoonfuls of cream of tartar, one even teaspoonful of soda to two cupfuls of buttermilk or "bonny clabber," one even teaspoonful of soda to one cupful (one-half pint) of molasses, cause what may be considered an equitable effervescence, liberating gases that lighten dough and batter without making them unwholesome. The "greeny-yellow" streaks in farmhouse quick biscuits are poisonous, but alkali is not in fault. Soda should never be driven in single harness.

Irish Moss for Invalids.

Those who suffer from stomach or intestinal trouble where the mucous membrane is irritated, will find Irish moss soothing and palatable.

It should be boiled until it produces a thick, nourishing jelly. It can be boiled with milk or water, although the former is better. If one wishes it sweetened or flavored, any fruit juice that the palate will stand can be added to it.

Coffee or chocolate prepared as for the table is preferable to the juices and extracts and is better for the health.

When making it for an invalid who has chronic stomach trouble, it is best to use the smallest amount of sugar.

Spice Cakes.

Put one-third cup of butter into two-thirds cup of boiling water and stir until melted. Add one cup of molasses, one well-beaten egg, and 2½ cups of flour sifted with 1½ level teaspoons of soda, one-half level teaspoon of salt, one-quarter teaspoon of cloves, one teaspoon each of ginger and cinnamon, all measured level. Bake in small or patty tins that are buttered and floured.

Plum Catsup.

Take one basket of plums, wash and cook until soft; put through a colander to remove skins and pits. Take two cups of vinegar, four cups of sugar, and two tablespoons of cinnamon, the same of cloves and allspice, one whole nutmeg. Boil slowly 20 minutes, bottle or put in fruit cans. Will keep for years and is extremely appetizing on cold or hot meats.

Chipped Pears.

Ten pounds of hard pears, cut in small pieces, eight pounds sugar, six lemons, sliced thin and pared, leaving rind on one, one-half pound preserved ginger. Put together the night before, let stand until morning, cook slowly until a golden brown. Nice to eat with meat.

Use for Potato Water.

Potato water is an excellent thing for cleaning mud stains from the bottom of skirts, petticoats, napping, etc., etc.



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INCORPORATED

JUST THE REGULATION MEAL.

Cowboys in the Early Days Evidently Arose with Healthy Appetites.

T. B. Sweet, a Topeka capitalist, stopped at Abilene in the early days at the best hotel in the city. He asked for his breakfast. The waiters took no special notice of his appearance, or at least did not guess that his appetite was different from the average patron's.

"Give me some eggs," said Sweet, and waited.

In a little while the waitress came back. In a bowl she had a full dozen eggs, all hard boiled.

Sweet gasped and ate what he could, protesting that she had brought him too many and that he didn't just know how hard boiled eggs would strike him for his first meal of the day.

"Why, that's a regular cowboy's breakfast," responded the waitress. —Kansas City Journal.

NO NEED TO SWIM.



Amateur Yachtsman—How is it that you have been on the water all your life and yet you cannot swim?

Boy—Don't ever 'ave to swim. I know how to sail a boat without getting capsized.

AN UNEQUAL LOAD.

Harry left the breakfast table with an exaggerated limp. His mother asked anxiously: "Why, Harry, have you a lame foot?"

Little brother Bob solved the problem with: "Naw, he ain't loaded even. He's got more flapjacks down on one side than on the other." —Delineator.

OPPORTUNITIES.

"Some of the mining enterprises you kept out of now reveal themselves as lost opportunities," remarked the promoter.

"Yes," replied the man who is not lucky, "and those I went into were opportunities to lose."

NOT SURPRISING.

"Is Bill really dead?" asked Alkali Ike.

"Sure," replied Cactus Cal, "shot plumb through the heart."

"Oh, then I ain't surprised. His heart always was weak."

FLY IN THE OINTMENT.

Mrs. Homer—Mrs. Neurich seems to have refined tastes.

Mrs. Caller—Yes; but she has such an unrefined way of bragging about them.

A PROMPT AGREEMENT.

Spoiled Star—So many tell me that I'm just killing in this part."

Tried Manager—Yes, the critics do say you murder it.—Baltimore American.

"RUBBER."

Teacher—India rubber is composed of carbon and hydrogen.

Small Boy—Gee! it's no wonder that a fellow gets a pain in his neck.

COSTLY FIRE AT DAWSON.

Loss of \$15,000 Sustained and Big Hotel Has Close Call.

DAWSON SPRINGS, Ky., Oct. 28. —Dawson Springs was visited by a bad fire about 4 o'clock Monday morning. The loss is \$15,000 with almost no insurance. The fire was first discovered in the top of Lampson's livery stable and it spread so rapidly that nothing could be saved from the building. Citizens and soldiers, who are stationed there, turned out en masse and did heroic work, but dry conditions and limited water supply interfered seriously with effective efforts to prevent flames from spreading.

The livery stable was soon consumed, two horses, a cow and \$800 worth of hay also being destroyed. Five dwellings were destroyed before the fire was checked. Three of these were cottages belonging to Mr. Wright. The other houses were residences of Dr. Hazel and Mr. White. The town hall, a blacksmith shop and an old planing mill and several private stables and outbuildings were burned to the ground.

It was only by the greatest difficulty that many other buildings, including the big New Century Hotel, were prevented from burning. The fire occurred in the section back of the New Century and it burned right up to this property before being brought under control. It is supposed that the blaze started from a flying spark, probably from a locomotive.

MAY KICK UP FUSS.

Little Leagues Will Clamor to Have Exorbitant Salaries Reduced.

Although everything appears calm on the surface, there promises to be some tall doings at the meeting of the National Association of Minor League Clubs in Chicago next month.

Most of the big fellows, the Class A teams, are contented with their lot in life, but the little fellows will surely kick up a fuss. It is hinted that their calamity howl will be a just one. They claim that the salary limits are too high and want them pruned at once.

The past season was a disastrous one for a number of minor leagues and the club owners claim that the high salaries paid the players almost worked their undoing.

It was a case of "everything going out and nothing coming in" with them and sooner than chance a repetition of what they were up against in 1908 they will fight for a reduction in salaries.

WANTED ONE MORE SMOKE.

Though His Neck Was Broken, He Called for His Pipe.

MILWAUKEE, Wis., Oct. 28. —With his neck broken from falling down stairs, Herman Haedke, aged forty-four, lived twenty-eight hours. Shortly before he died, Haedke called for a pipe and tobacco, saying that he wished to take one last smoke before the end.

KENTUCKY TEAM WINS.

CHATTANOOGA, Tenn., Oct. 28. —Central University of Kentucky defeated the University of Chattanooga here yesterday by the score of 34 to 0. The Kentuckians outweighed the locals about 25 pounds to the man, and Chattanooga never had a chance. The local boys were off form as a result of the hard game they had three days previously with Maryville.

BARN BURNED IN BATH.

OWINGSVILLE, Ky., Oct. 28. —Fire destroyed a barn of O. S. Allington in the northern part of this county. All of Mr. Allington's farm implements were burned. The origin of the fire is unknown. Loss \$2,000, with no insurance.

Deception Soon Unmasked.

It is hard to act a part long; for where truth is not at the bottom, nature will always be endeavoring to return, and will peep out and betray herself one time or another.—Tillotson.



IT'S A FACT

that cracking walls and warping doors are caused by unseasoned timbers. We will not sell "green" lumber, no matter how tempting the profit. The lumber you should have for your home, office, or factory should be thoroughly seasoned, full measure in length, width and thickness, and free from knots. Let us have your next order and we'll treat you square.

WATCH OUR ADS!

BEHIND WORDS SHOULD BE FACTS. IT WILL PAY YOU TO COME TO OUR STORE. IT IS EASY TO ASSERT, BOLD TYPES ARE IMPRESSIVE, BUT QUALITY AND PRICES ARE MOST LOOKED FOR.

And Now for Dress Goods

THE STOCK IS COMPLETE. WINTER WILL SOON BE HERE; OUR NEW CLOAKS ARE IN. WE ARE HEADQUARTERS FOR UNDERWEAR, OUTING CLOTHS, FLANNELETES, HOSIERY, NOTIONS, ETC.

WHEN SHOES ARE SOLID THEY WILL WEAR. WE HAVE THEM.

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TEACHES THE BABY HOW TO EAT.

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MASSIE,

The Shoe Man.